

108 BRASSERIE

House Bread & Salted English Butter V £5.5

STARTERS

- Tomato Gazpacho Soup, *early harvest olive oil, basil, focaccia croutons* £9
Burrata, *heritage tomatoes, pomegranate, basil & white condiment* V £16.5
Tempura Prawns, *shiso leaf, spicy cocktail sauce* £18
Devon Crab Crumpet, *brown shrimp, kohlrabi, apple* £21.5
Smoked Chalk Stream Trout, *dill crème fraîche, crispy spring onions, dark rye bread* £17
Stone Bass Ceviche, *sweet potato, avocado, chilli, crispy rice cracker & yuzu tobiko* £17.5
Beef Tartare, *quail egg, crispy capers, toasted sourdough* Small £19 | Large £29
108 Caesar, *rosemary croutons, Parmesan, anchovy dressing* £17.5
Superfood Spinach Salad, *tenderstem broccoli, edamame, chia, sesame, chilli* VE £18.5
Chopped Salad, *mangetout, peas, courgette, radish, grapefruit, crumbled feta* V £17.5
Add: Grilled chicken £8 | Avocado £3.5 | Trio of Tiger prawns £10
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MAINS

- Market Fish of the Day (*priced daily*)
*Chicken Milanese, *lemon zest, capers, rocket, Parmesan, French fries* £31
Dorset Lamb Rump, *grilled peppers, swiss chard, feta pomegranate jus* £35
Salmon Fillet, *apple, caperberry & radish salad Sauce Maltais* £32
Pesto Green Barley Risotto, *black olive, St Tola goats cheese* V Small £17 | Large £27
*Miso Glazed Black Cod, *stir fried morning glory, garlic, baby corn, sticky rice* £39.5
Dry-Aged Beef Burger, *Cave-aged cheddar, club sauce, sesame brioche, fries* £24 | *add: crispy bacon* £2
Burgers ethically raised from 100% grass fed British cattle
Thai Yellow Curry, *sweet potato, aubergine, green beans, Thai basil, toasted coconut flakes* V £29.5
Choose: Prawn | Chicken | Tofu
*Fried Fillet of Haddock, *pea purée, tartare sauce, chips* £23.5
Pea & Shallot Ravioli, *lemon butter sauce, crispy sage, pine nuts* V £27

BLACK ANGUS GRASS-FED STEAKS

- Locally sourced from Surrey*
280g Ribeye Steak £44 | 230g Fillet Steak £46
Café de Paris butter, chips
Add one sauce £2: Bearnaise | Peppercorn | Red wine sauce
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SIDES £7

- Fries VE | Hand-Cut Chips VE
Crushed Fingerling Potatoes, *Parmesan, sweet smoked paprika* V
Buttered Heritage Carrots, *honey, tarragon, shallots* V
Spinach: Steamed VE | Buttered V | Olive Oil VE
Heritage Tomatoes, *pickled red onion, basil* V
Green Beans, *confit shallots, toasted caraway seeds* V

Allergens on reverse

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V Vegetarian | VE Vegan | NGCI Non-Gluten Containing Ingredients

Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Our suppliers work closely with British producers to source seasonal ingredients, in support of a true 'field to fork' approach. All ingredients are carefully selected with the highest standards of animal welfare and ethical sourcing. By choosing this dish, £1 will be donated to Hospitality Action in support of the "Back to the Floor" initiative. Please ask our team for more information.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

THE DOYLE COLLECTION

LONDON · DUBLIN · WASHINGTON DC · CORK · BRISTOL